

## Product Specification: Food Oil Monitor (S043)

Product codes: FOM330 Food Oil Monitor

### Product Description

- Change frying oil at the right time
- Measures hot oil directly in the fryer
- Restaurants / canteens
- No health risks caused by spent oil
- Fast, safe on-site measurement
- Enables setting of ideal frying point
- Exact determination of frying oil quality
- 0 ... 40% polar compounds
- Temperature range up to 200 °C (428 °F)
- Limit indication by flashing light (red/yellow/green)



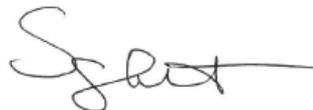
### Technical data

<b>Measuring range</b>	+50 °C...200 °C 0%...40%
<b>Accuracy</b>	± 1 °C ± 2 %
<b>Resolution</b>	1 °C 0,5 %
<b>Measured variables</b>	temperature, TPM (total polar materials)
<b>IP Rating</b>	IP 67
<b>Battery</b>	3 V Lithium
<b>Battery lifetime</b>	up to 3 years
<b>Dimensions</b>	304 x 54 x 22 mm
<b>Weight</b>	approx. 200 g
<b>Certificate</b>	Conformity certificate supplied. UKAS calibration available at additional cost

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